Cherry Marmalade

*Makes about four 8-ounce jars*

2/3 cup Chopped seeded orange (unpeeled)

4 cups pitted sweet cherries

4 tsp lemon juice

3 ½ cups granulated sugar

1. Prepare canner, jars and lids
2. In a large, deep stainless steel saucepan, combine orange, cherries and lemon juice. Bring to a boil over medium-high heat. Reduce heat, cover and boil gently, stirring frequently, until peel is tender, about 20 minutes. Maintaining boli, gradually stir in sugar. Boil hard, stirring frequently, until mixture reaches gel stage, about 30 minutes. Remove from heat and test gel (see page 21). If gel stage has been reached, skim off foam.
3. Ladle hot marmalade into hot jars, leaving ¼ inch headspace. Remove airbubbles and adjust headspace, if necessary add hot marmalade. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.
4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 15 minutes. Remover canner lid. Wait 5 minutes, then remove jars, cool and store.

*Adapted from Ball Complete Book of Home Preserving. Edited by Judi Kingry and Lauren Devine. page 102*